

## Do recenzji

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **28.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.1%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (18.7%)	61 %	5
Grain	Weyermann Specjal W	0.5 kg (9.3%)	68 %	300
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Fawcett - Pale Chocolate	0.25 kg (4.7%)	71 %	600
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	15 min